



Elderflower Meringue with White Chocolate and Orange Cremeux

By: Jamie Caudy

Ingredients + Directions

Elderflower French Meringue

140 g	Egg Whites
Pinch	Cream of Tartar
210 g	Sugar
10 g	Cornstarch
12 g	Elderflower Flavor Paste (DRE 43704 0)

Directions

1. Add egg whites and cream of tartar to 2 qt kitchen aid mixing bowl fitted with the whip attachment.
2. Just before you are about to turn the mixer on, dump all the sugar into egg whites and turn mixer on immediately.
3. Turn speed up to high and whip until thick.
4. Turn mixer down to low speed to add cornstarch.
5. Mix on high speed until glossy and thick.
6. Add the flavor paste at the very end. Mix until well incorporated. *Note: When using flavor pastes in this meringue be sure to use right away after adding the paste—it will become chalky if it is mixed too much after adding the flavor paste.*
7. Pipe in desired shapes and bake in a convection oven at 400°F low fan until firm to the touch (approximately 2 minutes).
8. For tuiles and kisses bake in a convection oven at 140°F overnight, low or no fan.

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Whipped White Chocolate Ganache

2 g	Gelatin
10 g	Water
225 g	Heavy Cream
1	Lemon Zest
115 g	Nevado 34% (LUK W207)

Directions

1. Melt gelatin and water together to create a gelatin mass.
2. Heat cream and vanilla bean to a simmer.
3. Pour hot cream over chocolate and gelatin mass to melt.
4. Use an immersion blender to emulsify the chocolate and cream together.
5. Allow mixture to crystalize overnight or at least for 4 hours in cooler.
6. Add contents to kitchen aid mixing bowl and whip to medium stiff peaks.
7. Add whipped ganache to piping bag and use as desired.

Note: If you overmix this item there is no turning back or fixing it. Be very cognizant to not overmix!

Mandarin Orange Cremeux Spheres

44 g	Mandarin Orange Flavor Paste (DRE 21004 9)
1000 g	Mandarin Frozen Purée (LB 112110)
300 g	Sugar
114 g	Heavy Cream
300 g	Egg Yolks
372 g	Whole Eggs
12 Sheets	Silver Gelatin Sheets (DGF 8252)
372 g	Butter

Directions

1. Bloom gelatin sheets in ice water until soft.
2. Remove excess water and reserve.
3. In a stainless steel sauce pot bring paste, purée, sugar and cream to a simmer.
4. Temper hot purée mixture into eggs.
5. Return egg mixture back to the pot and cook while stirring constantly until mixture has reached 178°F.
6. Immediately remove from heat and pour over bloomed gelatin and butter.
7. Cool over an ice bath until future use or using a sauce gun, pour mixture into desired plexy molds and freeze to unmold.
8. Keep refrigerated up to 5 days.

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Mandarin Orange Gel Decor

500 g	Mandarin Frozen Purée (LB 112110)
50 g	Sugar
5 g	Mandarin Orange Flavor Paste (DRE 21004 9)
5 g	Agar Agar

Directions

1. In a stainless steel sauce pot bring frozen purée, sugar, flavor paste and agar to a boil.
2. Continue to boil for about a minute to activate the agar.
3. Pour into a stainless steel pan and cool completely.
4. Note that it will solidify completely.
5. Cut solid mass into small cubes to fit into a vita prep using a bench knife or bowl scraper.
6. Purée until smooth, being sure to scrape down the sides of the blender frequently. If needed for texture add a small amount of frozen purée to thin out gel and make it easier to purée.
7. Push gel through a fine sieve or chinois.
8. Add to a pastry bag or a squeeze bottle.
9. Keep chilled for up to 5 days.

Elderflower Caviar Decor

200 g	Belvoir Sparkling Elderflower Soda
5 g	Sugar
2 g	Elderflower Flavor Paste (DRE 43704 0)
3 g	Agar Agar

Directions

1. Fill a deep 6 quart cambro with vegetable oil and submerge in an ice bath for at least one hour to chill.
2. Once oil is very cold, begin the cooking process of the caviar.
3. Whisk all ingredients together while cold and bring to a rapid boil.
4. Continue to boil mixture approximately 30 seconds to activate the agar.
5. Remove from heat and allow the hot purée mixture to cool just slightly before adding to a squeeze bottle with a very small tip.
6. Drop small droplets of the hot purée into the cold oil to set.
7. Strain the oil and caviar out through a chinois into a clean DRY container of equal size to prevent spillage.
8. Store the oil in the new container in the cooler for future use.
9. Keeping the caviar in the chinois, rinse caviar pearls well under cold water to remove excess oil.
10. Dry caviar on paper towels and store in a clean dry container.
11. Keep refrigerated for up to 5 days.

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Elderflower Gelee Decor

46 g	Elderflower Flavor Paste (DRE 43704 0)
526 g	Belvoir Sparkling Elderflower Soda
40 g	Sugar
6 Sheets	Silver Gelatin Sheets, bloomed (DGF 8252)

Directions

1. Bloom gelatin in ice water until soft.
2. Remove excess water and reserve.
3. In a stainless steel pot bring flavor paste, soda and sugar to a boil.
4. Remove from heat and dissolve gelatin sheets completely into hot liquid.
5. Pass through a chinois into a shallow hotel pan and allow to cool in the refrigerator.
6. Use as desired.

Honey Sauce

23 g	Honey
142 g	Sour Cream
1/4 tsp	Vanilla Powder

Directions

1. Whisk together until smooth.
2. Add to a squeeze bottle and refrigerate up to 4 days.

Coral Tuile Decor

20 g	All Purpose Flour
80 g	Oil
180 g	Water

Directions

1. In a small bowl whisk all ingredients together.
2. Heat a stainless steel frying pan on an induction burner to medium high heat.
3. Once pan is hot, pour a small amount of mix into the pan to cover just the surface of the bottom of the pan.
4. Allow mixture to cook completely without moving the pan or disturbing the cooking ingredients.
5. The tuiles will cook completely and pull away from the bottom of the pan once it is completely cooked and golden brown in color.
6. With an offset spatula gently remove tuiles from the pan onto a paper towel to collect excess oil.
7. Transfer cooled tuiles to clean paper towels in an air tight container to keep at room temp.
8. Tuiles can be re-crisped in the oven for a few minutes.

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Assembly

1. Place whipped white chocolate ganache and mandarin orange cremeux spheres in a line on the plate.
2. Top spheres with a dried elderflower French meringue sheet and press down lightly to adhere to cremeux to hold it in place.
3. With a round piping tip, pipe whipped white chocolate ganache kisses on top of dried elderflower French meringue sheet and drizzle with mandarin orange gel decor.
4. Place another dried elderflower French meringue sheet on top of the whipped white chocolate ganache kisses and press lightly to ensure that it sticks.
5. Place a mini mandarin orange cremeux sphere on top along with elderflower caviar decor.
6. Dress the plate with crushed shards of dry elderflower French meringue, elderflower caviar decor, elderflower gelee decor and honey sauce.
7. Break coral tuile decor into smaller pieces and place them as desired.
8. Add drops of honey sauce and mandarin orange gel decor to fill in empty spaces between the elderflower French meringue, elderflower caviar decor and elderflower gelee decor.